Świąteczny Imperialny Milk stout

- Gravity **17.5 BLG**
- ABV **---**
- IBU **27**
- SRM **26.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(65.2%)*	81 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg *(7.2%)*	71 %	600
Grain	iking Malt armel sweet	1 kg *(14.5%)*	78 %	70
Grain	Płatki owsiane	0.3 kg *(4.3%)*	85 %	3
Grain	Carafa specjal I	0.1 kg *(1.4%)*	65 %	800
Sugar	Milk Sugar (Lactose)	0.5 kg *(7.2%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	250 ml	gęstwa

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	imbir (świerzy)	10 g	Secondary	5 day(s)
Herb	Vanilia laska (1 szt) moczona w burbonie	1 g	Secondary	5 day(s)
Flavor	tonka - nasiona 8 gr - moczone w burbonie	8 g	Secondary	5 day(s)
Flavor	płatki kokosowe (odtłuszczone)	20 g	Secondary	5 day(s)
Flavor	banan pieczony	1500 g	Secondary	14 day(s)
Flavor	ksilitol - do smaku	1 g	Bottling	---